

**Amendments to the Claims**

Please cancel claims 8 and 14-18, without prejudice.

Pursuant to 37 C.F.R. §1.121(c), please amend claims 2-6 as shown in the following Claim Listing.

1. (Original) A process for preparing an aqueous composition comprising heating an aqueous mixture to a temperature in the range of about 60 to about 100° C for a period of about 1 to about 120 minutes, the aqueous mixture comprising about 1.5 to about 45 weight percent whey protein concentrate, calculated as dried product, about 1 to about 15 weight percent starch, about 0.15 to about 6 weight percent of a first hydrocolloid, and about 0.03 to about 3 weight percent of a second hydrocolloid.
2. (Currently amended) [[A]] The process according to claim 1, wherein the whey protein concentrate is in liquid or powder form.
3. (Currently amended) The process according to claim 1, wherein the starch is selected from ~~one or more of the group comprising consisting of~~ waxy maize starch, corn starch, pea starch, wheat starch and potato starch, or combinations thereof.
4. (Currently amended) The process according to claim 1, wherein the first hydrocolloid ~~is selected from the group comprising comprises~~ one or more gums and the second hydrocolloid ~~is selected from the group comprising comprises~~ one or more gel-forming heteropolysaccharides.
5. (Currently amended) The process according to claim 4, wherein the gum is selected from the group ~~comprising consisting of~~ carob bean gum, guar gum, gum arabic, xanthan gum [[or]] and tara bean gum, or combinations thereof.

6. (Currently amended) The process according to claim 4, wherein the gel-forming heteropolysaccharide is selected from the group comprising further comprises carrageenan or agar, or combinations thereof.
  7. (Original) The process according to claim 4, wherein the process is carried out under pressure.
- 8.-18. (Cancelled).